



## 2023 MANDORLO DOLCETTO D'ALBA DOC

### WINERY

The Cogno family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

### WINE

Mandorlo is a proprietary name derived from the area where the vineyard is located, which is on the Ravera hillside in the village of Novello in the Langhe region. A great wine with a solid history towards which Cogno winery has always devoted care and deep commitment. An excellent full-bodied wine, fruit-forward and packed with high drinkability. True to tradition, its freshness and complexity after bottle ageing make it great for daily drinking.

### VINEYARDS

The Dolcetto vineyard extends for 1 hectare in Novello commune, more specifically in Ravera sub-zone. The average altitude is about 380 m above sea level and the vines are trained with Guyot pruning system.

### VINTAGE NOTES

The 2023 season began with a water shortage, but around April 20th, regular and uniform rain started. Unstable

weather and cooler temperatures lasted until early July. The second part of the summer had warm days and stable weather. In September, the grapes benefited from optimal conditions. Overall, the 2023 season resulted in excellent vegetative and productive growth, achieving optimal phenolic ripeness of the grapes.

### WINEMAKING

After de-stemming and crushing, fermentation is in stainless steel, at temperature controlled with automatic pumping-over. Aging is in stainless steel for 8 months.

### TASTING NOTES

The 2023 Dolcetto d'Alba Mandorlo has a style consistent with that of tradition. With a vibrant character, it immediately involves thanks to its vinous and fruity hints, in particular juicy cherry and plum. "Balanced" is certainly the most appropriate adjective to describe this wine: dry, with good freshness and smooth tannins, it goes perfectly with simple, but tasty dishes.



### VINEYARD

Region:	Piedmont
Appellation:	Dolcetto d'Alba DOC
Soil:	Calcareous-clay
Age/Exposure:	16 and 52 years old Southeast exposure
Vine Density:	5,000 vines/hectare (2,000 vines/acre)
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Dolcetto
Aging:	In stainless steel for 8 months

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	5.38 g/L
Residual Sugar:	0.42 g/L